



For the Proprietor of
HONGKONG TELEGRAPH.
For and on behalf of
SOUTH CHINA MORNING POST, LTD.

The Hongkong Telegraph.

Today's Weather: Moderate occasionally fresh Easterly winds, showers.
Moon Observations: Barometric pressure, 1007.2 mbs., 29.74 in. Temperature, 87 deg. F. Dew point, 76 deg. F. Relative humidity, 70%. Wind direction, E. by S. Wind force, 10 knots. High water: 5 ft. 0 in. at 2:23 p.m. Low water: 3 ft. at 7:48 p.m.

Dino
At the
P. G.
For
Reservations
Tel: 27880

VOL. IV NO. 203

MONDAY, AUGUST 29, 1949.

Price 20 Cents

Cabinet To Brief Cripps Today For Dollar Talks

U.S. MAY RELAX TERMS OF LOAN AGREEMENT

London, Aug. 28.—British Treasury officials worked continuously this week-end preparing memoranda for tomorrow's Cabinet meeting which will give the Chancellor of the Exchequer, Sir Stafford Cripps, his final brief for the Economic "Big Three" dollar talks in Washington next week.

BOYCOTT OF PANAMANIAN SHIPS IS PROPOSED

Rotterdam, Aug. 28.—A proposal for a world boycott of ships sailing under the Panama flag is expected to be discussed here tomorrow by the Congress of the International Federation of Transport Workers.

Delegates will allege that Panamanian ships do not give their crews conditions of safety of internationally recognised standards, claiming that many are unworthy.

The Canadian Seamen's Union strike is also down for discussion, though the IFTW does not officially recognise it.

The conference, which lasts until Tuesday, is a joint meeting of the dockworkers' and seafarers' sections of the IFTW. Twenty countries, including Belgium, Denmark, Finland, France, Germany, Britain, Greece, the Netherlands, Iceland, Norway, Sweden, are represented.

The United States delegate is John Hawk, of the International Seafarers' Union.—Reuter.

The Sunday newspapers here meanwhile devoted their main space to prediction of the line that the dollar crisis talks would take.

Speculation continued on the possibility that a dollar-sterling merger plan might be discussed at Washington.

The comment of one Treasury source on this report was: "A fine poetic idea which does not, however, seem to come within the range of immediate practical politics."

The source added that the aims behind such a proposal were desirable, but he was certain that they were long-term ideas.

With Sir Stafford's departure only a few days' distant, the picture is now clearer of the case which he and the Foreign Minister, Mr. Ernest Bevin, will present at the talks.

MANY-ANGLED DRIVE

Britain's role is not merely to discuss her domestic difficulties but as banker of the Sterling Area—the world's trading unit—seek a solution of the dollar-sterling imbalance now affecting all Commonwealth and other countries.

Informed quarters here predict that Britain's approach will be on much more strong and positive lines than had been expected. Part of the United Kingdom's contribution to a solution of the dollar imbalance will include a many-angled drive to reduce export costs, informed quarters said.

Linked with this will be a trimming of Government departmental expenditure domestically, to produce a saving of

at least £150,000,000 on next year's £3,000,000,000 budget.

Main sources of the cost-cutting drive are expected to be: 1. A productivity campaign backed by the full force of the Government and carried into every workshop and factory here.

2. Proposals to liberalise trade by removing wherever possible import restrictions on European goods.

ACTIVE STEPS

Britain will take active steps to boost dollar export production and sales technique through a wide range of new methods.

Under the auspices of the joint Anglo-American Council on Productivity, for example, there will be a succession of "industrial" missions to the United States to study production there. Six industries have already sent such missions, and 14 others are lined up to follow.

Britain will also suggest practical ways in which America—whose own economy must be adversely affected by any Sterling Area recession—can help to solve the present problem and aid a return to multi-lateral trade and generally balanced economies.

Reinforced by figures provided by the Commonwealth Finance Ministers since their London conference, which will suggest means by which the Commonwealth countries might increase dollar earnings. She is expected to ask America to increase raw materials stockpiling from the Sterling Area.

(Continued on Page 3)

WORLD'S PIPE BAND CHAMPIONSHIPS



Red Leaders Seek Pacific Master Plan

Singapore, Aug. 28.—The Asian-owned Singapore newspaper, Sunday Tribune, today declared that Communist leaders from Asia, Australia, Polynesia, and Micronesia had been summoned to Peiping for a conference on November 15 to "hammer out a Red master-plan for the Pacific."

ARMY LORRY, TRAM, CAR IN SMASH

A military lorry, a tram, and a private car were involved in an accident at the bottom of Garden Road at two minutes past 8 o'clock this morning, resulting in a considerable congestion of traffic.

The military vehicle was coming down Garden Road into Queen's Road Central, and it was alleged to have crossed in front of a tram travelling east. The tram driver pulled up sharply but could not avoid a collision. The lorry, in trying to get out of the way, in turn ran into private car 3100 parked on the north side of Queen's Road.

No one was injured but extensive damage was sustained by the tram and the lorry.

Albanian Archbishop Dismissed

Tirana, Aug. 28.—The head of the Albanian Orthodox Church, Archbishop Christopher Kisi, has been dismissed for actions harmful to the Church, it was reported here today.

The decision was taken here at a special meeting of the Holy Synod which found that the Archbishop had for some time past acted in a way harmful to the Church and contrary to the interests of the Albanian people.

During the Italian occupation he put the Church under the control of the Vatican, separating it from the Eastern Orthodox Church, the Synod announcement said.—Reuter.

Bicentenary Of Goethe's Birth

Frankfurt, Aug. 28.—The birth of Germany's greatest poet, Johann Wolfgang von Goethe, here 200 years ago was commemorated in meetings and ceremonies throughout Western Germany today.—Reuter.

Red Leaders Seek Pacific Master Plan

Singapore, Aug. 28.—The Asian-owned Singapore newspaper, Sunday Tribune, today declared that Communist leaders from Asia, Australia, Polynesia, and Micronesia had been summoned to Peiping for a conference on November 15 to "hammer out a Red master-plan for the Pacific."

Unlike the notorious Calcutta conference of February last year, when Soviet delegates secretly gave orders for armed revolt throughout Southeast Asia, Communists this time have made no attempt to conceal their purpose, the paper wrote.

"Invitations and agenda have gone out under the auspices of the Communist-sponsored World Federation of Trade Unions," it added.

The Tribune said that delegates had been warned to expect difficulties in securing passports and visas for their journey. The importance of the conference had been stressed, and representatives urged to overcome difficulties at all costs.

"Among Communist parties which have already accepted invitations is the Australian Communist Party," the newspaper said.

SLIP THROUGH HK

"Its delegates are expected to go via Prague to Moscow, which is now the only open route to Peiping."

"Delegates from Malaya, Siam and Indonesia will either use secret overland routes into China, dodge the Nationalist blockade in coasting junks, or try to slip unnoticed through Hongkong."

The agenda for the conference includes reports on activity in Australia and Asia. "Liu Ning-yi, Western-educated strong man of the Chinese Communist labour movement, elaborated the agenda in a broadcast from Peiping this week and left no room to doubt its revolutionary aims," the Tribune declared.—Reuter.

KKK'S NEW WIZARD

Atlanta, Georgia, Aug. 28.—Mr. Samuel W. Roper, 64, a former Atlanta police lieutenant, announced here that he will be the new Imperial Wizard of the Association of Georgia Klans, succeeding Dr. Samuel Green who died suddenly last week.

Mr. Roper was head of the Georgia Bureau of Investigation under the late Governor Eugene "Falmadge," the noted "White Supremacy" advocate. The new Georgia Klan chief said he expects "to make the Klan just as active as I possibly can."

He added that he hopes to "carry on Dr. Green's fight for so many years against un-American influences."—Reuter.

COMMUNISTS PUSH TO EAST RIVER

Canton, Aug. 29.—On-camped Communist General Liu Po-cheng's troops outflanked the Nationalist defence line along the Kiangsi-Kwangtung border from both sides and drove into Kwangtung Province at several places, according to unofficial reports today.

The Communists took Hoping, 140 miles northeast of Canton, and pushed south towards Luang-chuen, on the East River, while other units took Pingyuen, where the provinces of Kiangsi, Kwangtung and Fukien meet.

PRESSURE AT AMOY

At the northern end of General Liu An-chi's border defence line, the Communists attacked Yuching, also a three-border place where Kiangsi and Kwangtung meet Hunan.

Pressure increased upon Amoy, from where General Chien-nan's CAT has air-line evacuated to Swatow.

Nationalist counter-attacks in Hunan province made local progress as the Government troops retook Hsiangtan and pushed northward towards Changsha—United Press.

BULLYING IN THE BALKANS

Greenock, Scotland, Aug. 28.—Mr. Hector McNeil, Minister of State, tonight denounced the Soviet campaign against the Tito Government in Yugoslavia as "war-mongering and bullying in the Balkans."

In a speech in Greenock, which he represents in Parliament, Mr. McNeil declared that the campaign displayed the Soviet Government "as a disturber of the peace and a menace to the independence of a small nation."

The situation in Balkans must cause anxiety to all lovers of peace, he said.

SINISTER THREAT

"Rumours of Russian troop concentrations against Yugoslavia, which I don't believe to be accurate, are being permitted dissemination by the Soviet authorities."

"This sinister, and as yet unexplained, threat is backed up by the most violent press and radio campaigns which Moscow has conducted since the war."

"The propaganda campaigns against Persia, against Greece, against Finland, against Norway, against Turkey, are almost mild by comparison."

"Even more violent are the attacks made by the Soviet satellites which predict for Tito the fate of Hitler and of Mussolini at the hands of Russia."—Reuter.

POLIO IN MANY AREAS

London, Aug. 28.—Polio-myelitis, the dreaded paralysis plague, was still on the increase today over areas of the world as far apart as the United States and the Belgian Congo.

The disease has struck down more than 17,000 people in the United States this season, in an epidemic which is not believed to have yet reached its peak.

In the Belgian Congo, where the disease has long been endemic among Africans, its greater virulence this year has for the first time claimed many white victims.

A specialised hospital has been set up in Brussels for victims from Belgium from Leopoldville, Stanleyville, Costermansville and Lake Kivu.

Belgium itself is reported unusually free of the scourge this year.

SUMMER INCIDENCE

This disease, which strikes at the grey matter of the spinal cord and produces its paralysis by destruction of nerve cells, seems to prefer summer weather.

Reuter despatches today gave these facts:

Berlin: Only 20 cases of infantile paralysis were reported here this month against 59 in August last year and 200 the year before, but precautionary measures remained in force. It was believed that the number of cases throughout Germany was on the decline.

New York: The daily number of new cases is still increasing. There have been more than 100 deaths in New York City alone.

Bombay: Infantile paralysis victims here today awaited the arrival of 20 from Lucknow from the United States, obtained through an urgent request to the World Health Organisation at Geneva. There are 90 cases in Bombay hospitals alone, and so far this year there have been 10 deaths.—Reuter.

Kowloon Armed Robbery

Armed men carried out a daring robbery at 13 Observatory Road, Kowloon, shortly after 10 o'clock this morning and got away with jewellery of considerable value as well as money.

The gang was made up of four men, who secured entry to the premises by the pretence of being workmen sent to repair a radio set.

Police who were called after the gang had escaped found a paper bag left on the premises by the robbers containing a plastic toy pistol, a dagger, a file and strands of wire.

ARGONAUT DUE

The B.O.A.C. Speedbird Argonaut land plane, which was delayed at Bangkok, left there this morning at 10 o'clock and is due at Kai Tak at 2:30 p.m.

Bolivian Forces Suppress Revolt, Capture Leader

La Paz, Aug. 28.—Bolivian Air Force planes last night bombed Cochabamba, the last stronghold of the revolt which erupted in the Southern provinces at dawn yesterday, the Ministry of Defence announced.

A Government spokesman said loyal forces overpowered rebels in the provincial capitals of Sucre and Santa Cruz, and two Government columns, following up last night's air attack, converged on Cochabamba.

The Ministry of Defence communique said government planes bombed gasoline tanks in Cochabamba, setting them afire, and also hit the city's air strip.

"Military pilots said the strip suffered serious damage and that flames from the gasoline tanks short-circuited the city's power system," said the communique.

It did not say how many planes participated in the attack. A communique broadcast today by the "revolutionary committee" in Cochabamba, where 120 dissident soldiers and an unascertained number of armed civilians held the last remaining pocket of rebel resistance

confirmed the air raid but gave no details. The National Director of Police said strong forces of troops were converging on Cochabamba. The number of casualties in the two-day revolt was still unknown, although the acting President, Mamerto Urriolagoitia, said "countless victims" had fallen.

In a statement issued today, the President charged that the revolution, which he said was "covering the country with blood," had "international roots." He did not elaborate.

He called upon the Bolivian people to support the Government "against the enemies of democratic liberties," and urged workers to reject attempts for establishing a totalitarian state.

Today's announcement was the first indication that the rebels had attacked Sucre, 250 miles southeast of here, although they were known to have risen in four other provincial capitals in the same general region. The official statement said the rebels seized Sucre in the first moments of the revolt. After the initial surprise, however, loyal forces led by the General Raul Tordo counter-attacked. The overpowered rebels surrendered at 6:30 p.m.

General Tordo saved Paul Tovar, leader of the Sucre rebels, from a lynch mob, pointing out that he must be captured alive to serve as a source of information about the revolutionary plot.—Reuter.

The rebels who seized Santa Cruz yesterday began to melt away today when they learned that most of the Army had remained loyal. The Government National Information chief reported that the "tiny military garrison of the city, 350 miles east-southeast of here, overpowered the rebels early today."—United Press.

EDITORIAL

The Strike Menace

BRITAIN continues to be beset by a rash of strikes, some more serious and senseless than others, but all gravely disturbing. No matter how small and apparently localised a strike is, at this time it must rank as sabotage of the country's recovery effort—sabotage no less serious than the planting of a bomb in an aircraft factory during a war. Whatever plan of action Sir Stafford Cripps suggests at next month's Anglo-American financial talks in Washington, a prerequisite to its success will be a great increase in Britain's productivity. It is continually being stated that Britain must make more goods and sell them at lower prices. This will entail not only greater efficiency and more modern methods in industry, but much harder work by everyone from manager to rivet-boy. The Government has been criticised in the past for not making this sufficiently plain to the country, but there have recently been plenty of official pronouncements which should have placed beyond doubt the gravity of the situation. Britain's struggle to wipe out her staggering gold and dollar deficit is no less vital than was her struggle after Dunkirk. In the face of this it is tragic that Britain should suffer, as she does, about 1,700 strikes a year. Most of the recent strikes have been called on flimsy pretexts, and many of them have been in such direct defiance of the Government and the recognised unions that it can only be assumed that they have been politically inspired. Probably the most crippling, and certainly the least justifiable, of these recent stoppages was the London dock strike, called in

sympathy with a Communist-led seamen's union in Canada. Here the men were striking over a dispute which did not in the least affect them or their rights. The Lancashire and Yorkshire pit winders, whose strike caused a considerable loss of coal, were at least striking for a tangible concession—higher wages. But here again the strike was called in defiance of the National Union of Mineworkers by a smaller union which is regarded as a breakaway group. The renewed series of "Sunday Only" strikes on the East Coast railway lines is a protest by the men at having to work lodging turns, which require them to sleep away from home on certain nights. This strike is an example of men refusing to honour an agreement made by their union, which recently agreed with the Railway Executive that lodging turns were essential to the efficient running of trains on certain routes. The right of a worker to withdraw his labour at any time is recognised as one of the essential freedoms of democracy. But this right has been sacrificed in the past—if only temporarily—to the demands of war. The demands of the present crisis are no less compelling than the demands of war. The system of compulsory arbitration, introduced during the war and retained since with the agreement of the Trades Union Congress, safeguards the rights of both sides in an industrial dispute. As long as this safeguard exists, and until Britain's fight for economic survival has been won, there is a good case for the willing renunciation of the strike weapon by all workers.

STEEL OFFICE FURNITURE AND FIREPROOF SAFES

STOCKS AVAILABLE

DAVIE, BOAG & CO., LTD.
SHOWROOM
ALEXANDRA BLDG.
TEL. 31141.

**"I enjoy them
best of all!"**

"Everything's been
perfect today! Even
the cigarettes have
been an adventure
in luxury."

"Oh, I know
you'd like du
Maurier; they are
made for just such
particular people
as you."

"You know, I've never tasted any
cigarette so cool and smooth."

"Yes, but it's the rich
satisfying flavour of
really choice Virginia
that appeals to me."

"...cool, smooth
companion for your
journey. By the way, the
du Maurier filter tip is consid-
ered the greatest discovery
in smoking enjoyment
made in the
past fifty years."

there'll never be a better cigarette

du MAURIER

THE EXCLUSIVE FILTER TIP CIGARETTE
\$2.25 for 50 MADE IN ENGLAND
SOLE DISTRIBUTOR: TABAQUERIA FILIPINA

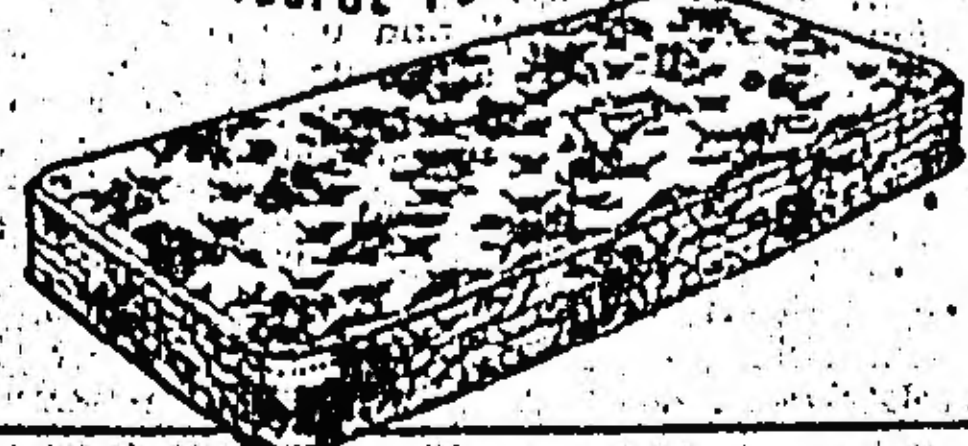


**Successful
people
know best...**

...how to build up their reserves of vital energy. That is part of their secret. They make sure of getting recuperative sleep every night, on the luxurious comfort of Slumberland.

Feel the gently resilient springs that support you in comfort however you lie. Continuous ventilation gives you delightful coolness on the hottest nights. Choose from the range of sizes and charming colour schemes in superb damask at your store. Slumberland is British made — for people who know the importance of having the best.

Slumberland
THE MATTRESS FOR SUCCESSFUL PEOPLE



Agent: S. H. LANGSTON & CO. LTD., Queen's Building,
1 Ice House Street, Hong Kong

WOMANSENSE

Cool Cotton Lingerie



By VERA WINSTON

COOL COTTON Lingerie is a summer boon for which we are duly grateful. Here is a dainty slip in fine white balise, the aristocrat of cotton weaves. It is made with a two-way top to meet competition from its rayon, silk and nylon counterparts. It can be worn with buttons on straps, the buttons concealed beneath the lace, or it may be strapless. Bands of eyelet embroidery with lace insets trim the top and hem. Baby ribbon draws through the top is tied twice to make it more secure when worn without straps.

Children Who Raid The Ice Box

By CLEVELAND MYERS,
Ph.D.

IN some homes the mother often has prepared and put into the refrigerator some food for hungry children on return from school or an evening outing, even for some friends who may be coming along. When such plans are made and known to all concerned beforehand, especially when the children usually help prepare the food, the effect may be very good.

But in many a home the ice box or refrigerator is raided by the youngsters and their friends without any consideration for the feelings and welfare of the family. Perhaps the mother has baked a pie or cake or pudding meant for dinner or evening or for a guest at lunch tomorrow. A selfish son or daughter, finding it, may eat some of it or share the whole without having tried to find out what it has been prepared for. Not only will such ways of the child greatly annoy and inconvenience his mother but it also does harm to his moral character.

In order to prevent refrigerator raids by a teen-ager child, you may need to begin on his proper training when he is only two or three, making sure he learns without doubt there are a few things he must never do or have. Some basic inhibitions are needed by a child in order to check himself and be considerate of other persons, and it is about things to eat in the family that he needs good education.

Positive Suggestions

Along with some inhibitions he can profit greatly from positive suggestions and frequent explanations of why such matters as not eating things about the house, until sure of the rights and wishes of other persons there are considered. It is a grand thing for a child of five or fifteen to invite a playmate or pal to his home for a meal now and then. Most mothers are happy to have such guests. But the child should learn to follow a good rule in this matter—always to find out if a meal guest is desired by the mother before inviting him. Cultivated parents also prefer that their children are not meal guests where such a rule is not observed.

Too often children, especially in their teens and older will arrive at home with a mealtime guest right at mealtime without previous communication with the mother about the matter, and just expect the mother to be a ready and gracious hostess always, even to do all the extra work involved. Aside from the injustice to the mother is the incultivation and selfishness cultivated in the youth.

From the English Riviera, to Glencagles, Monte Carlo, Paris... and now Berlin. Today—while Anne Edwards is on holiday—the Column moves into a vastly different setting to tell in detail about the peace-time fortunes of...

TWO WOMEN

YOU SEE everyday Berlin best through the lives of two women... because probably more than any other place in the world just now this is a city of violent contrast where the shadings of good fortune are rare. You are one of The Very Lucky Ones—or you're not...

For her life smiles THREE years ago she exploited her title and good looks to get work—which meant food—from the Americans. Now back in her villa home—the bomb damage skilfully repaired or disguised by black-market builders—she lavishly entertains her late employers.

Though German by birth and by upbringing, she styles herself "An International." At parties she can talk with amusing detachment about the Nazis—in four different languages.

Because luxury life is easier in the towns of Western Germany she feels slightly homesick about staying in Berlin. But as she so charmingly explains, now that the annoying business of the blockade is over, things are a little better. For example, her maid can iron a cocktail dress at the proper time, and not as in blockade days only at midnight, when the power was switched on.

There is little about her life to suggest the last twelve sensational years.

Her day starts early. Accompanied by the groom she exercises one of her husband's racehorses in the Grunewald pine woods—the Richmond Park of Berlin. Together groom and mistress examine the chances of winning the next steeplechase. (It will be the first time the horse races under German colours.)

At home, a chauffeur sports car waits. Her husband is driving the not-so-smart one through the Russian sector.

She slips into an American-styled gabardine suit—the material was brought over "by kind friends"—before driving off to a hairdressing appointment. The salon has just without running hot water. But the cutting and hair-creams are excellent. Her hair-do—a long, wavy bob—costs just under ten shillings.

Next, lunch. Cold game; champagne and Swiss cheese. She takes lunch at home because one o'clock restaurant dates are considered unsavory.

Maybe the afternoon passes on the river, sailing occasionally by beneath one of those picturesque wrecked iron bridges.

Tea she serves to friends late—and lavishly; many guests preferring to take a glass of light wine or whiskey with their cakes. Someone suggests "fixing something for the weekend." The best suggestion today is a Big Names boxing contest. A good seat costs 35s. 6d.

For evening she changes into a model dress which kept her dressmaker in good and rest for two months. Spending in a couple of lavish cocktail parties she drives off to dine at the Queen, now the smartest restaurant in Berlin.

The waiter brings caviare, trout, and—automatically, without consultation—a dish of butter.

She knows practically every one on the dance floor—and most people in the bar.

Two hours pass.

Though bored at the prospect she now pushes off on the night-club round.

The party breaks up near dawn, after a mushroom omelette snack.

The waiting car speeds home past Hitler's Chancellery. Work-



By London standards, the men, the modes, and the music are sadly unsmart. But if it's food you're after, who cares about the men, the modes, or the music?

You recognise her very easily anywhere. She stares at a new suit but not at a woman wearing calico shoes tied on with string.

Though trains run all over her home district, she often walks to save the fare.

Her clothes show a steady immunity to the Paris influence. She wears that old felt hat she bought before The Battle of Berlin.

The nylons the American gave her laddered long ago, so now she goes stockingless on week-days. Her skirts are usually skimpy and always short.

Her only new purchase is a summer coat—one of the first that appeared after the blockade—made in harsh, thin wool and costing the equivalent of a month's unemployment pay.

On it, she still wears the brooch her German soldier boy friend gave her in the very different days of 1943...

PS Sights common to them both.

THE street vendor who stands alongside a sea of rubble selling prewar picture postcards—of the same spot...

Antique shops full of the pawned treasures from middle-income-group homes...

Street-show advertising: bicycled boys propel gay painted banners placards through the shopping routes...

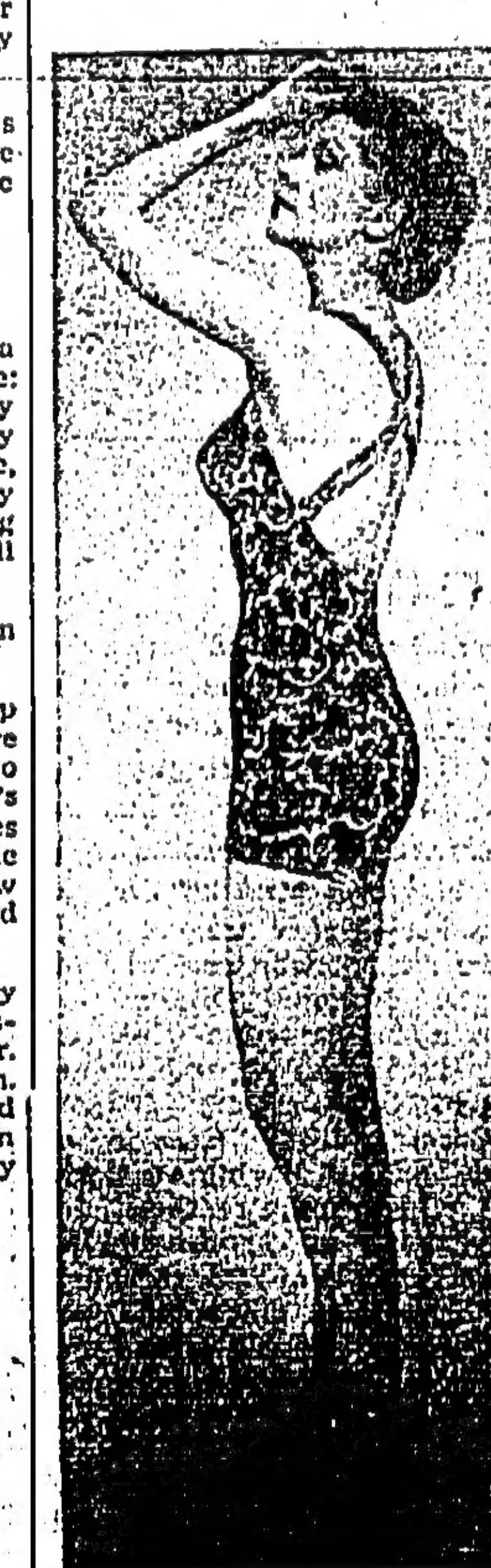
The swift-growing ivy which so soon transforms a gutted modern home into a "respectable" ruin...

German teen-agers digesting the latest American publication, "Der Bobby Soxer."

And the tourists are beginning to arrive... listening to the guides telling their story—in the past tense.

—(London Express Service)

In The Swim



By ALICE ALDEN

IT is a matter for rejoicing that this year, just when holiday shopping is at its apex, the shops still have plenty of suitable toys on hand. An excellent choice for sand or surf is this handsome built-in, which besides good lines and a vivid colour combination, fits perfectly. This handsome marmalade number uses a new fabric made up of two layers of elasticated cottons, the top millinery creases. The tropical flower print is outlined in white against a dark background, and, altogether, it's a change from the brief bikinis and shorts and bra combination.

Don't Let Double Chin Form



When you cream your face at night, be sure to give special attention to your chin. This way, you can help keep a double chin from appearing.

By HELEN FOLLETT

WHEN creaming your sacred complexion at the bed time beautifying half-hour give special attention to your chin. Believe it or curl up your nose scornfully, but a second chin can almost appear overnight. First there is just a little line under the one you were born with. Then the flesh appears a little fuller. From that point on, it is a sad story. You don't have to be a heavyweight to carry two chins. Fat can accumulate "right there." Once started on its wayward path that spare chin can progress with considerable speed. Therefore, you should not let it take up squatter's rights in the first place.

After applying the cream, place your finger tips on the chin tip, push them slowly along the jaw line to the ear lobes. Don't clinch this movement. Massage, to be effective, must be done when muscles and tissues are relaxed. With flattened fingers, work from the jaw line up over the cheek; stop well south of your eyes so you won't force the flesh up in folds.

When the extra chin has already developed, pick up the flesh between thumb and first finger and roll it. This pressure crushes and dissolves fat cells. To avoid flabbiness have an ice friction while the cream remains on.

How you carry your head has a good deal to do with the state of your chin. If you keep it lowered when sewing, reading or typing the fibres of the neck are likely to lose tone. Tissues will soften. Results may come in the form of double strings and a multiple chin that is skin to a wattle.

The head should not be lowered, nor should the nose be tilted to give "one a haughty look. Keep your tale balanced. This practice makes for freer breathing then when it is lowered.

If the neck has started to go stringy, place clasped hands at the nape line, send the head from side to side with a strong muscle pull.

1 c. cut-up celery tops, or use 1 tsp. celery seed; put in 1 bay leaf, 1 tsp. salt and 1/4 tsp. pepper. Put in the fowl and 1 1/2 lbs. lean boiling beef, 1/2 lb. fat, 1/2 lb. onion, cut in 2 in. pieces. Cover with boiling water, about 3 1/2 qts. Cover closely and simmer until both chicken and beef are tender, from 3 to 4 hrs. Then strain off the stock. There should be 2 1/2 qts. Skin off the fat; add 1 c. sliced carrots, and 1 c. sliced celery, and boil for 20 min. Meantime remove the skin from the fowl; disjoint and cut half the meat in rather small serving pieces. Dice the beef. Return the beef and chicken to the soup, bring to a rapid boil, and serve in deep soup plates, with 3 pieces of chicken, 3 of beef and some vegetables in each. Garnish with hot croutons.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

Remove any wilted leaves from the chery, and cut out the root ends. Wash thoroughly and coarsely-shred. Melt 1 tsp. butter or margarine in a 2-qt. kettle; add 1/4 tsp. sugar and 1 tsp. minced onion. Cook the onion in the margarine till browned. Then add the chery. Pour in 1 c. boiling water. Cover closely and steam-bill until tender, about 10 min. Drain off the liquid. Add an equal amount of rich milk or top cream and make it into a thick white sauce. To do this, add 2 tsp. flour stirred smooth in 1 tsp. butter or margarine, and cook and stir until boiling all over. Chop the chery fine. Add the sauce, and season to taste with a little additional salt and pepper.

PICTORIAL NEWSFRONT



HOSE, BUT NOT SILK — The fire fighter with the white helmet is a Navy nurse, Lt. (JG) Wanda Goodhart, of Indiana, Pennsylvania. The skipper of her ship, the transport USS General Butler, believes nurses should know how to fight a fire. So Lt. Goodhart is taking a two-day course at Pearl Harbour's Fire Fighting School.



ALTAR OF THANKS—When Silvio Berberini and his four sons huddled against a wall during an Allied bombardment of Rome, he prayed to the Madonna of Divine Love for protection. His friends nearby were killed but he was spared. Berberini erected a small altar, and since then the shrine has become a favourite prayer place for Romans, who bring flowers and candles.



TALE OF TAILS—For these little misses, braid is the staff of life. They're competing for the title of Pigtail Queen at Chicago's Railway Fair. The winner was Helen Sendejas (left), 11, whose braids stretched 33½ inches. Others are, left to right, Lois Wilde, Judy Heltzel and Carol Nevilda.



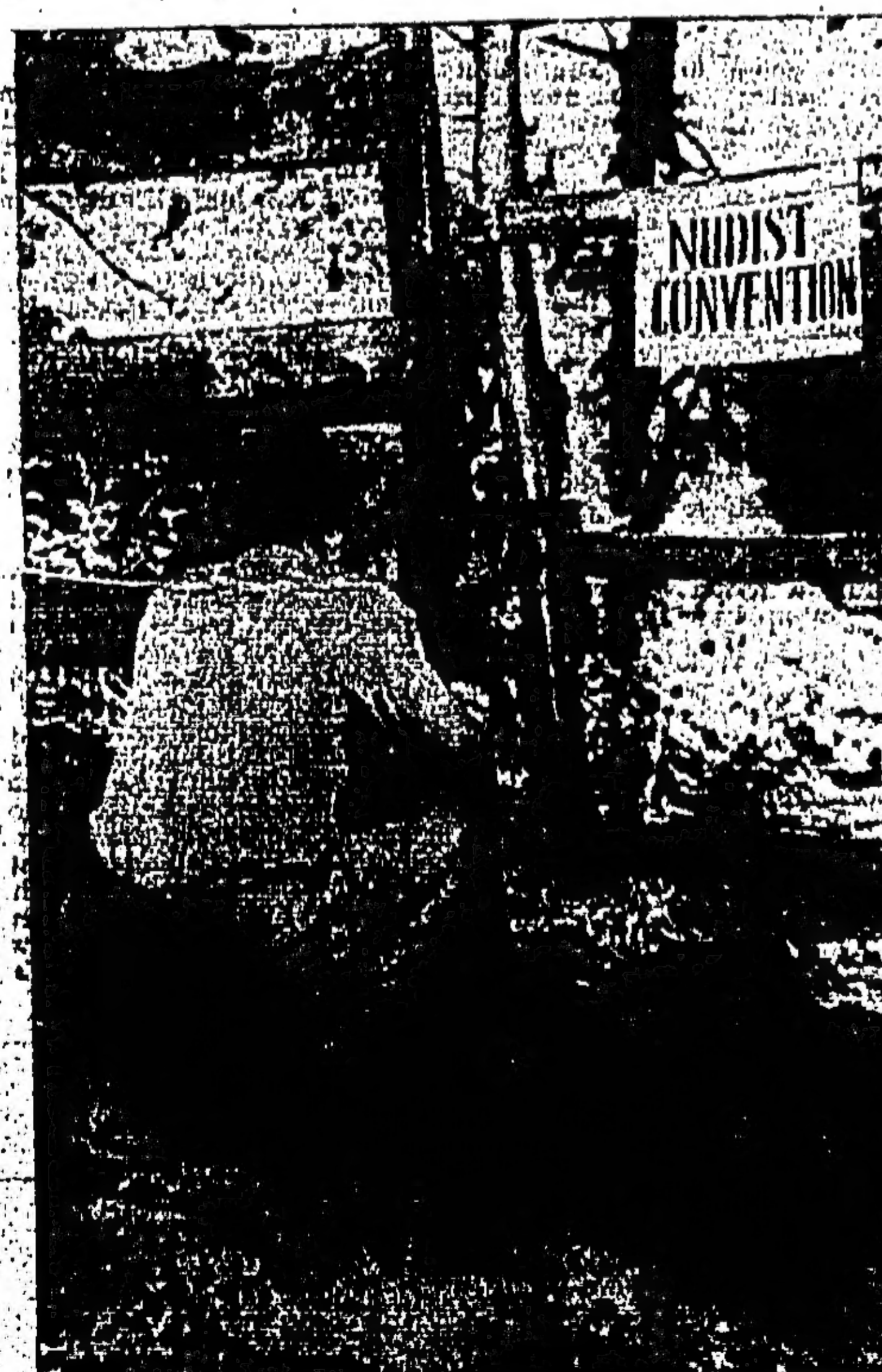
OLDEST SCOUT—Dan Chapman, 87, claims to be the world's oldest Boy Scout. Chapman, from Par, Cornwall, England, founded a troop in Par in 1908, the year after the Scout movement began. Now he's entitled to 40 service stars, but has trouble finding room for them on his shirt. He's talking over scouting with Wolf Cub Michael Rowe, nine.



WHY DADDY DIED — Kathleen and Michael O'Conner look with awe at the flag their father, Marine William J. O'Conner, helped push to the top of Mt Suribachi during the Pacific war. The flag is displayed at the Fifth Marine Division convention in Philadelphia, and is guarded by Marine Capt. Victor Kleeber, of Elgin, Illinois, a close friend of O'Conner. The children's father died last December, as a result of injuries sustained on Iwo Jima.



TINY BUT TOUGH—Tiny is only playing here, but the Mexican Chihuahua has been trained to go for people with guns. The dog's master, in San Francisco, is holding the gun here, but Tiny's teeth would play for keeps if he didn't know the man.



ON A CLEAR DAY—The man with the telescope here claims he's got a valid excuse for his sport. He's taking a quick look at the proceedings of the American Sunbathing Association convention (nudists to you) in Morrison, Colorado. Actually, he says, he's just looking to see if his sister is there.



GOOD NEIGHBOURS—Fire destroyed the home that Roy Vanover and his family were about to move into last June in Wilmette, a Chicago suburb. But a new home will soon be ready, thanks to neighbours like Harold Crume (left) and Jim Christenson (centre), who helped Vanover to rebuild.



BUT BEAUTIFUL—Lovely blonde Mario Wilson, who specialises in playing beautiful but dumb girls in the movies, certainly qualifies for the first adjective.



REMOVE ELECTROCUTED WORKMAN—Workers remove the body of M. F. Grider, 66, a railway employee in Dallas, Texas. Grider was electrocuted when an electric feeder line broke and fell across a 400-volt trolley car power line.

Election Campaigns Launched In Austria

ALLIED COUNCIL MAY NOT ACCEPT VOTING

Vienna, Aug. 28.—Austria's three main political parties today launched their campaigns for the parliamentary elections due on October 9, amid doubts whether the four-Power Allied Control Council would accept the voting as valid.

A considerable body of Right-wing opinion wants the elections postponed until the Council has ended the confusion over the legality of new political parties.

A Council decision of 1945 restricted the formation of new parties to those having permits from the Council.

But many see a conflict between this decision and the Council's approval this year of the Austrian election law allowing new parties to be formed.

Members of the Allied Council are themselves in disagreement about this problem, the Independent Die Presse declared today. "But," it added, "Austria is entitled to demand a guarantee from the Allied organs that the validity of the elections will not be disputed."

"We must at all costs avoid the Austrian people carrying out elections under such uncertain conditions that the Allied Council may protest afterwards and annul certain results."

The People's Party (Conservative) newspaper Wiener Tageszeitung, said, "The question of the legality of the coming elections cannot be left open until after the event."

RED CALL

"The Allies must state before the elections whether they still insist on their decree of 1945, admitting only parties with Allied Council permits and if so which parties they consider admitted."

"Fight The Anglo-US Brigands"

Call At World Youth Festival

Budapest, Aug. 28.—Matyas Rakosi, Hungary's Vice-Premier and Communist chief, today called for a fight against "Anglo-American imperialist brigands." In an address at the end of the two-week World Youth Festival in Budapest.

The festival ended with 10,000 foreign delegates and 100,000 young Hungarians massing in Budapest's Square of Heroes to take an oath to "defend the peace" and "everywhere to work for improving conditions rather than enriching the exploiters who prepare a new slaughter."

Rakosi greeted the delegations from the "capitalist" countries with "ardent love." He claimed that many of these had asked permission to remain in Hungary.

RUSSIA PRAISED

"We gladly offer them this possibility," he said, "but advise them to return to their countries and continue the fight for our common aims at home."

He concluded by hailing the Soviet Union as "the powerful guardians of peace."

Delegates from 84 nations took part in the huge final parade reviewed by Hungarian government officials seated on the balcony of Budapest's Opera House, the front of which was decorated with the flags of the United States, Britain, Russia, France, China and Hungary.—Associated Press.

Router adds that the festival ended with a mass demonstration and dancing in the streets until late into the night.

Soviet Miners' Pledge

Moscow, Aug. 28.—Soviet miners, celebrating "Miners' Day" at thousands of meetings throughout the Soviet Union, today promised Marshal Stalin "new labour deeds and new victories for the glory of our Motherland."

They gave a pledge to reach by December this year a rate of coal production scheduled for 1950, under the post-war Five-Year Plan.

In a broadcast to miners over Moscow Radio, M.A.F. Zasyadko, Minister for Coal, declared that the Soviet coal industry had become the first in Europe, surpassing established coal-producing countries such as Britain and France.—Router.

Stronger US Merchant Marine Urged

American Legion's Proposals

Philadelphia, Aug. 28.—The American Legion, an organization of United States ex-servicemen, at its 51st annual convention here, called upon the government to take all possible steps to encourage the development of the US Merchant marine.

The Legion announced that it strongly recommended the following steps to bolster the United States' maritime position: "1. That Congress enact legislation which will encourage private capital to enter into the construction, maintenance and operation of US merchant ships in both domestic and foreign commerce, necessary to meet the economic and national security requirements of the US."

"2. That Congress support a merchant marine personnel programme of sufficient size to maintain a strong American marine, and that the men who operate our merchant ships be the finest and most loyal obtainable."

"3. That National Headquarters of the American Legion continue to prepare and carry out an extensive educational campaign in the interests of the American merchant marine to acquaint all citizens with the needs and requirements of that service."

The Legion said an adequate merchant marine was as important to the US as an army, navy or air force.—United Press.

Big Pilgrim Influx Expected

Israeli Willingness To Co-operate

Tel Aviv, Aug. 28.—Up to 100,000 Catholic pilgrims may visit the Holy Land during 1950, according to local press reports. A number of venerated holy sites, such as the Bethlehem Church and the Church of the Holy Sepulchre are in the Arab-held part of Palestine, while others, such as the shrines of Nazareth, are in Jewish territory.

An Israeli government representative said that though any figure was still hypothetical, estimates varied between 20,000 to 100,000.

He stated however: "What-ever the number of pilgrims, the Israeli authorities will do all possible to facilitate their coming and their travels over the country, and are willing to co-operate as closely as possible with all the church authorities concerned."

Preliminary technical problems involved have been discussed in Tel-Aviv at a special holy year committee meeting at which representatives of the following Israeli ministries participated: the prime minister's office, the foreign office, the finance and security ministries.—Associated Press.

They're Going Back

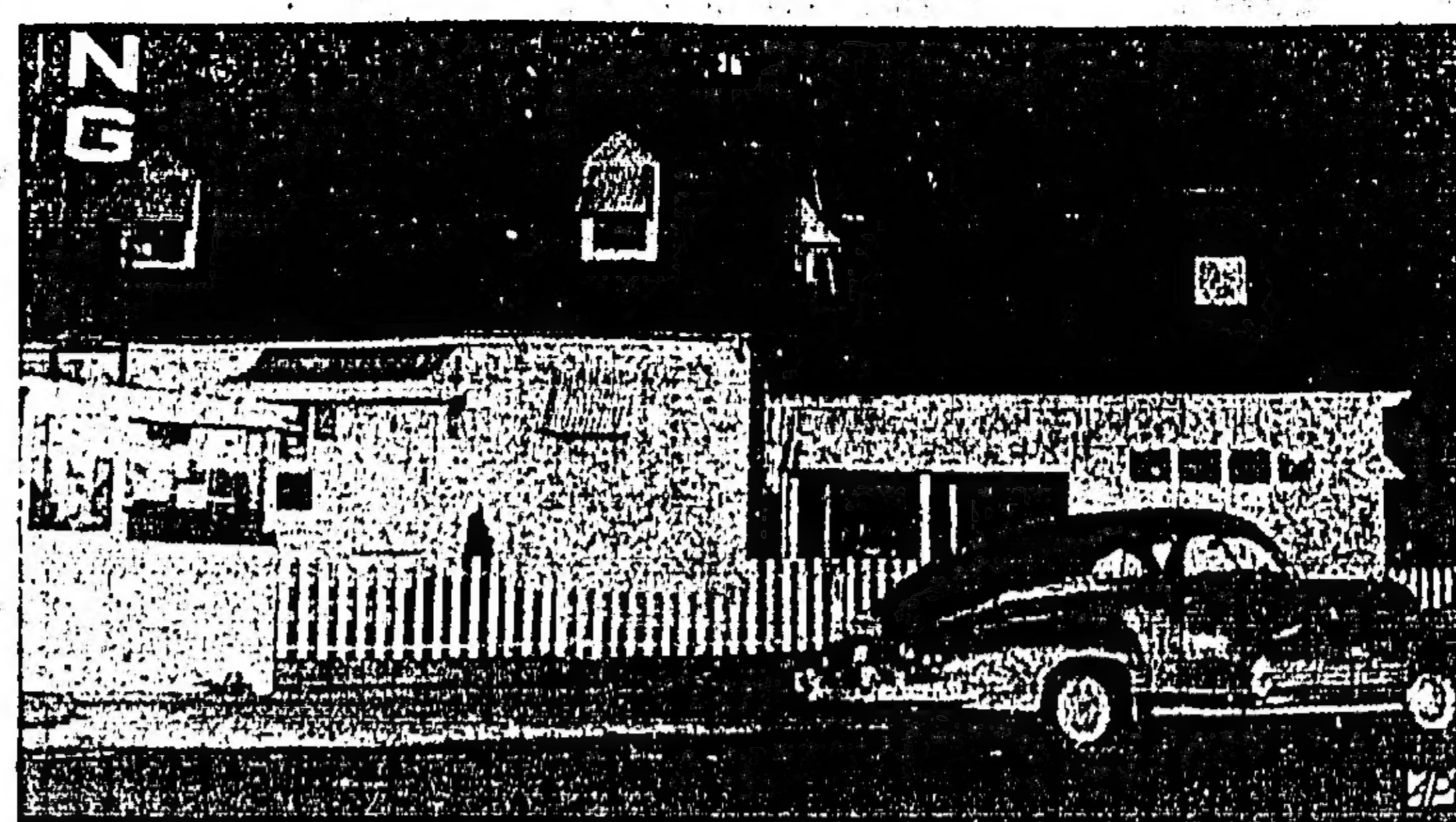
Haifa, Aug. 28.—Some 300 Jews and a number of Italians, are to return to Israel from Lebanon this week. It was learned from a reliable source here today.—Associated Press.

SIDE GLANCES By Galbraith



"The girl around here seems to like old men—that guard must be at least 25 years old!"

\$15,000 HEADACHE HOUSE



This \$15,000 dream home, standing in a New York car park, is a house full of headaches. It was won on a 50-cent raffle ticket by Mrs. Edna Blumbaum, wife of a student ex-serviceman. But before the couple can live in it it must be moved to a permanent site. The Blumbaums have so far had no luck finding somewhere to move to, and have tried to sell the house without success. Meanwhile there is a parking fee of \$50 a day, and the "lucky" couple may have to pay income tax on the value of the house. (AP Picture).

Russians Restore Full Citizenship To Former Nazis

Berlin, Aug. 28.—The Russians have restored full citizenship to all former Nazis in Eastern Berlin, except a few known war criminals.

This was disclosed today by the Soviet-licensed National Zeitung, a newspaper which appeals frankly to one-time followers of the Nazi party philosophy.

The action of restoring full rights was taken by the Communist-dominated magistrat, created by the Russians during the blockade as a rival to the legally elected West Berlin city government.

The National Zeitung said that the magistrat's question forms used for various functions dealing with the public have been reprinted without the customary question: "Were you a member of the Nazi party or any of its affiliations?"

A decree was issued supplementing this decision saying: "All members of the Nazi party and its organizations who did not commit any war crimes are given their political rights and their citizenship."

The National Zeitung hailed this as "a step forward and an example of the solidarity of the national front in the Russian zone."—Associated Press.

Tanks Enter Paris

Anniversary Of Liberation

Paris, Aug. 28.—French tanks rumbled into Paris again today to commemorate the fifth anniversary of the city's liberation from German rule.

They headed a parade of units which belonged to General Leclerc's famous Second Armoured Division at Fort D'Orleans (now Place Du Haut 25), where the first tanks entered on August 25, 1944, to help the Parisians free their city.

The French Premier, M. Henri Queuille, and the Minister of Defence, M. Paul Ramadier, were among those at the saluting base.

Later, M. Queuille, accompanied by M. Ramadier, placed a wreath on the tomb of General Leclerc at the Invalides, while Parisian municipal councillors, ex-servicemen and resistance leaders took part in another ceremony at the "Liberation Tree," a lime tree planted immediately after the liberation, in the Place de Stalingrad, north-east of Paris.

Liberation ceremonies were also held in Marseilles, Bordeaux and other cities throughout France.—Router.

Bustamente Satisfied

Home After Visit To Britain

Kingston, (Jamaica) Aug. 28.—Alexander William Bustamente, Jamaican Minister of Communications and Labour Party leader, who returned from London today, said he was satisfied with the results of his discussions with the British Colonial Office.

He and the other members of the Jamaican delegation which went to London six weeks ago to seek a long-term sugar agreement with Britain were given a tremendous welcome at the airport.

Before leaving England, Bustamente said he was going home with an assurance that the British Government would sign an agreement with the West Indies sugar manufacturers in the autumn.

Declaring that Jamaica could produce about 60 percent more sugar, Bustamente said that the agreement would give full employment to 20,000 more skilled workers.—Router.

Planes Bound For Lashio Grounded

Rangoon, Aug. 28.—The Burmese government Transport and Communications Department today grounded both military and civilian aircraft destined for the Shan State of Lashio, 160 miles north of the Karen-held Shan States' capital of Taunggyi.

This action was confirmed officially but no reasons for it have been given. A government-chartered plane returning to Rangoon from Lashio late yesterday reported that all was quiet inside the city—wartime wartime point of the Burma Road to China.

A Press statement by the Shan States' government announced that combined Northern and Southern Shan States' forces were mobilised for action against "the rebel Karens threatening the Shan States' independence."

A radio broadcast last night from Radio Taunggyi announced that American Consul Mr. Robert L. Clifford and Mr. Ballard R. Donnell have entered Taunggyi to arrange the evacuation of American nationals, all of whom are said to be safe.—Associated Press.

KAREN LOSSES

Rangoon, Aug. 28.—Burmese government troops inflicted heavy casualties on Karen rebels when they attacked insurgent strongpoints near Taikkyi, a rail town about 40 miles north-west of Rangoon, tonight's official communiqué reported.

Five villages were said to have been burnt down during the fighting.

In the Singu district of Upper Burma, Government forces re-occupied two communist-held villages after an hour's fighting.

An Unofficial report here said that Government troops penetrated into Taunggyi, and that city's fighting was in progress inside the town.—Router.

LEAVES FOR HOME

London, Aug. 28.—The Burmese Foreign Minister, U. Maung, left London by air this evening to return to Rangoon. U. Maung's visit to Britain began on August 4. He paid a brief visit to the United States on August 12.

During his stay in Britain U. Maung saw the Prime Minister, Mr. Clement Attlee and the Foreign Secretary, Mr. Ernest Bevin, and had consultations with the defence and other Government departments.

The general purpose of his visit is understood to have been to review, here and in the United States, the situation in Burma and the policy of the British and American Governments.—Router.

Radio Hongkong

H.K.T. Hongkong Calling—Programme Summary: 1. Children's Story: "Catch That Spider." By Gilbert Dalton: 6.30, It's Swing Time!; 7. Studio: Hospital Report: Half Hour. Presented by Mary Simpson: 7.30; Studio: Portuguese Half Hour; 8. World News: And Now Analysis (London Relay): 8.15; Studio: Linda Cater Talks On Film: 8.30; Studio: World News: And Now Analysis (Alick Grisham): 9. From the Editor's: (London Relay): 9.15; Studio: "Forces' Theatre": 9.45; "Concerto": 10.17; Light Orchestral Music: 10.30; Music For Dancing With Guest Artist: Kenny Baker: 11; Radio Newsworld (London Relay): 11.15; Weather Report And Summary: 11.30; News: 11.30; Close Down.

LEE THEATRE

ADVANCE BOOKING OFFICE
CHINA TRAVEL SERVICE & QUEEN'S RD. 4
BOOKING HOURS: 11.30 a.m. to 5.30 p.m.
TAKE ANY ROUTE 5 BUS OR WESTWARD TRAM.
SHOWING TO-DAY AT 2.30, 5.15, 7.30 & 9.30 P.M.

THE SHOCK-DRAMA OF TODAY'S WAYWARD YOUTH!

The Studio that gave you "THE NAKED CITY" now gives you...

CITY ACROSS THE RIVER

with STEPHEN McNALLY
SUE ENGLAND
BARBARA WHITING
and introducing "THE DUNES"
A UNIVERSAL-INTERNATIONAL PICTURE

SHOWING TO-DAY QUEEN'S At 2.30, 5.15, 7.20 & 9.30 P.M.

I. ARTHUR RANK PRESENTS
JEAN SIMMONS
Donald Houston

The Blue Lagoon

Color by TECHNICOLOR

OPENS "SLIGHTLY FRENCH"
TO-MORROW! with Dorothy LAMOUR • Don AMECHE

MAJESTIC

AIR-CONDITIONED

COOL AND COMFORTABLE
• SHOWING TO-DAY •
AT 2.30, 5.00, 7.20 & 9.45 P.M.

Associated British Picture Corporation Limited
Present

MICHAEL DENISON
DULCIE GRAY
RONALD HOWARD
STEPHEN MURRAY

My Brother Jonathan

Based on the Novel by Francis and Edith Thompson
with MARY CLARE
FINLAY CURRIE
BRITANNIA CAMPBELL • ARTHUR YOUNG
Screen Play by Leslie L. Lasker and Adrian Anglin
by WARREN WARD Directed by SAMUEL FRIEDER

"THE STORY OF BIRTH" FOR ADULTS ONLY

ORIENTAL

AIR-CONDITIONED

Take Any Eastern Tram Car or Happy Valley Bus
SHOWING TO-DAY: 2.30—5.20—7.30 & 9.30 P.M.
A New Musical-Comedy With Songs and Laughs!

Most "PECS" BEL "LITTLE FOOT" "JOHNNY APPLIES" and a host of other Disney Stars

Walt Disney's "MELODY TIME"

ROY ROGERS
DENNIS DAY
FREDDY MARTIN
and a host of other Disney Stars

NEXT CHANGE: "JOHNNY EAGER"

Five Lose Lives In NSW Flood

Sydney, Aug. 28.—Five people lost their lives and there are fears for many others, in the flooded areas on the north coast of New South Wales, where most of the township of Kempsey is under eight metres of water.

The pilot of a Royal Australian Air Force Catalina, which searched the area under water today for people believed stranded on rooftops, saw only eight people.

He said that over huge stretches not even treetops or telephone poles showed above the floodwaters.

The flooded area is said to cover 500 square kilometres.

Planes today dropped food, clothing and medical supplies for the townsfolk in Kempsey. Launches and rowing boats have been rushed to the area in the hope of reaching some marooned people, police reports said tonight.

An attempt to drop rubber dinghies from a Catalina yesterday was not successful. Most were carried away by the flood which was racing through the town.

Details have been coming in from an amateur radio station. Reports from Kempsey tonight said that torrential rain had caused the flood waters to rise 60 centimetres above the record level, but the water was now receding slightly.—Reuter.

AUSTRALIAN URANIUM DEPOSITS

Sydney, Aug. 28.—The Australian Minister for Supply and Development, Senator Armstrong, in Adelaide today confirmed that rich uranium ore deposits had been found in the Hart Range Mountains of Australia's Northern Territory.

Armstrong, who has just returned from an inspection tour of the area, said the deposits were in the form of Samarskite but uranium had not yet been found in commercial quantities.

However, a wide area of Samarskite was now under exploration.

Armstrong said that the Commonwealth Government did not undertake uranium mining, but would merely set up a buying pool to guarantee a price to miners.

He added that the first reward for locating uranium in Australia would be granted to a Canadian-born Italian, A. Crespan, and his party for the Hart Range discovery.—Associated Press.

LEAFLETS IN HIS FACE

Troodos, Cyprus, Aug. 28.—Leaflets demanding enosis (union with Greece) were thrown in the face of Sir Andrew Wright, new Governor of Cyprus, when he opened the annual Agricultural Show at Prodromos village, in the Troodos range, today.

Later, while the Governor was inspecting agricultural produce, several young men shouted "We want enosis".

Police intervened.—Reuter.

Shostakovich's New Work

Moscow, Aug. 28.—The Soviet composer, Dmitri Shostakovich, has composed a new oratorio, "Song About Forests," it was reported here today.

The work, reported to have taken six months, was written for chorus, soloist and orchestra. The words are by the Soviet poet, Eugene Dolmatovsky.—Reuter.

WINE FOR A VISITOR



Eamon De Valera, Irish statesman, in France for Council of Europe meetings at Strasbourg, is served a glass of wine by hostesses at the Colmar wine festival. (AP Picture)

Dramatic Battle To Save Burning Submarine Told By Survivors

Oslo, Aug. 28.—American naval men told the story of a dramatic battle in raging northern seas to save a burning submarine and rescue men swept overboard when they arrived in the submarine Tusk at Tromsø, Northern Norway, today. The submarine brought survivors of the submarine Cochino which sank last week in Arctic waters.

EGYPTIAN STUDENT ON TRIAL

Cairo, Aug. 28.—The defence counsel for Abdul Megid Ahmed Hassan, 22-year-old student on trial here for the assassination of Nokrashy Pasha last December, today said that he placed the responsibility for the crime on Abdel Hadd Pasha, who succeeded Nokrashy as Prime Minister.

He asked the court to hear Hadd Pasha, and also Hamed Gouda Bey, President of the Egyptian Chamber of Deputies, and Azzam Pasha, Secretary-General of the Arab League.

The court today rejected a defence plea that the case was a political one, and an objection to the court's competence. When Hassan's counsel maintained that the case was "beneficial to the Palestine war," the court president asked him to "keep to the crime." The court then adjourned till tomorrow.

Hassan is alleged to have belonged to the Moslem Brotherhood, outlawed by Nokrashy Pasha a few weeks before he was killed.

Fourteen other youths are also before the court, accused of complicity in the murder.—Reuter.

Ship Fire Stops, Passengers Return

Aden, Aug. 28.—Most of the 550 passengers from the 14,000-ton British liner, Largs Bay, who landed here after a fire broke out aboard her on Friday night, returned to the ship last night.

About 175 passengers whose cabins adjoined the fire were remaining in the emergency accommodation provided for them at the local hotel.

The Largs Bay, owned by the Aberdeen and Commonwealth Line, was also carrying a general cargo. She was bound for Melbourne.—Reuter.

The Snorkel-equipped Cochino caught fire following an explosion in its battery room while on a training cruise. Six naval ratings and a civilian lost their lives.

Captain Roy S. Benson, United States Submarine Flotilla Command, and Lieutenant Commander Rafael G. Benitez and Robert L. B. Worthington told of over two hours' battling with high seas in vain efforts to rescue men swept overboard, of attempts to bring the burning submarine into port and of a perilous transfer

at the last moment of men from the sinking submarine. The only seriously burned casualty from the Cochino has been taken to Tromsø Hospital.

The six naval men who lost their lives were on the rescuing submarine Tusk.

The first casualty was Robert Philo, a civilian technician who was accompanying the Cochino to control new machinery. After the first explosion in the Cochino's battery room, Philo volunteered to go with an officer in a rubber dinghy to report to the Flotilla Commander on board the Tusk.

The dinghy capsized in extremely high seas halfway between the two submarines. The officer reached the Tusk safely but Philo hit his head against the hull while trying to climb on board. Losing consciousness he slipped back into the sea.

Able Seaman Norman Walker jumped resolutely into the waves without waiting for a lifeline and succeeded in getting Philo on board again.

Artificial respiration was immediately started on Philo while he was lying unconscious on the deck of the Tusk.

Safety lines were being rigged and all men were issued with Mae West jackets when a huge wave broke over the slipper deck, sweeping 13 men into the sea, including the unconscious Philo.

SET FOR HAMMERFEST Then followed more than two hours' struggling to get the men on board, but despite all efforts seven men were lost.

The Cochino's skipper then abandoned his intention of transferring the majority of his crew to the Tusk. Both submarines set course for Hammerfest, in northern Norway, the Cochino mustering all speed possible with only one engine serviceable.

Aboard the Cochino flames amidships were out of control and giving off quantities of gas smoke. Most of the crew were obliged to remain on deck in utmost cold.

In the middle of the night a new explosion occurred. The second engine stopped and the Cochino began to drift.

In the desperate situation the two submarines were manoeuvred the Tusk alongside the Cochino.

While the two submarines lay crashing against each other the 78 men aboard the Cochino, including the injured passed over a narrow, rocking plank between the two ships in 15 minutes.

HEAVED DANGEROUSLY The sea was so rough, that the plank bounced and heaved dangerously the whole time and the men had to make use of those few seconds when this improvised gangway was passable.

The five injured men—on with multiple burns—had to climb over the narrow gangways, over heaving decks and across the plank without help.

There was no panic, the officers said.

Very soon after the last man had left the submarine, the Cochino's stern went under, her bows towering several yards in the air. Then she sank.

The Cochino was of 1,800 tons deadweight. She was valued at between US\$12,000,000 and US\$15,000,000.

The Tusk is due to leave Tromsø tomorrow for her base in the United States. On her arrival back in America investigations will open into the cause of the Cochino disaster, which is at present unknown.—Reuter.

NEW STRIKE MOVE IN FINLAND

Helsinki, Aug. 28.—Workers in Finland's metal industries making reparations goods for Russia have been urged to join tomorrow the 10-day-old Communist-led strike wave against the Social Democrat Government's pegged wages policy.

Eero Harki, chief of the Reparations Office, said that crippling unofficial strikes may break out in a number of important factories where Communists have a local majority.

"Strikes in the metal industry would be a clear breach of the 'peace treaty'," he declared. "It contains no clauses absolving Finland from fines on deliveries delayed by strikers."

More provisions, forestry, building, transport and wood industry workers returned to work today, but more than half of Finland's ports are still closed.

Funds are running low and strikers have begun to beg for food in the streets. An application of the Strikes Committee for free meals in the communal restaurants here has been rejected.—Reuter.

Philippine Air Force Crash

Manila, Aug. 29.—A Philippine Air Force F-51 fighter plane yesterday crashed in Floridablanca, Pampanga, killing the pilot, Lieutenant Jose Reyes, 26.

Lt. Reyes was on a routine flight with three other Mustangs when his plane suddenly plummeted and crashed. The cause was not known.—United Press.

Drifted Helplessly For Four Days

Mombasa, Kenya, Aug. 28.—Four fishermen from Pemba Island, south of here, were washed ashore last night in a badly damaged boat after drifting helplessly for four days and three nights.

A fifth fisherman died of exhaustion.

Heavy breakers had capsized their boat and swept it out to sea with one side torn while they were fishing off the coast of Pemba.—Reuter.

Britain's Latest Supersonic Planes To Be Exhibited

London, Aug. 28.—Two British planes with supersonic speeds—over 700 miles an hour—will be among the exhibits at the annual air display which opens at Farnborough, Hampshire, on September 7. Eight other British planes are said to be capable of reaching speeds between 600 and 700 miles an hour. Fourteen others have speeds of over 500 miles an hour.

Hundreds of visitors and buyers from overseas are expected along with Air Attaches, military observers and other world aeronautical experts.

They will be given a first-hand view of all Britain's latest designs in turbo-jet and airerow turbine-engined aircraft. Large export orders are expected to result.

The star of this year's show is likely to be the all-jet, the Handley Page Victor, which is known to be the world's fastest of its type with four "Ghost" turbo-jets, giving a cruising speed of 500 miles an hour at 40,000 feet.

Four turbo-jet airliners, the Vickers Viscount, the Armstrong Whitworth Apollo, the Handley Page Victor and the Handley Page Marathon—the only aircraft of their kind in the world—will be on show.

FIRST JET Bomber The Canberra J, the Royal Air Force's first jet bomber, powered with two Rolls-Royce Avon turbo-jets, will lead the demonstration of Britain's latest warplanes.

The Canberra has not yet finished her trials but these have so far proved so satisfactory as the Comet airliner.

Britain's latest jet fighter, the Meteor VIII, will be shown to the public for the first time.

Other new jet fighters will be the Hawker P1052 and the Vickers Supermarine Type 510—both with swept-back wings, and capable of supersonic speeds.

Details of the performances of these fighters are still secret. Close inspection of them will not be allowed, but Britain's most experienced test pilots will demonstrate their powers.

GROUND EXHIBITION With the flying display will be a ground exhibition of the

latest aircraft engines and equipment.

On show will be two turbo-jets—the De Havilland Ghost and the Rolls-Royce Nene—and six turbo-propellers.

The Bristol Proteus turbo-prop is the type that will power Britain's two largest airliners now under construction—the 130-ton Bristol Brabazon II and the 140-ton Saunders Roe Princess flying boat.

More than 22 countries have ordered or are at present negotiating for the latest types of British aircraft, engines and equipment.—Reuter.

NOTICE NOTICE IS HEREBY GIVEN THAT Mr. Cherran Dass Bagal (C. D. Bagal) is no longer connected with the Undersigned firm.

ABDUL AZIS SAVUL.

NOTICE CLEARANCE SALE Until 31st August

CARPETS, RUGS, STAIR CARPETS. DRASTIC REDUCTIONS GUARANTEED MOTHPROOF.

Carpet Industries 63, Austin Road, Kowloon.

ROBESON CONCERT CAUSES RIOT New York, Aug. 28.—Paul Robeson today charged that the riot which cancelled his Peckskill concert last night was part of a nationwide "campaign of terror against progressive forces."

"I will be no party of loyalty to this kind of America," the left wing negro baritone told a press conference. He added that this did not mean he would be disloyal to America, but "only to that one percent."

"I am loyal to the great majority who want freedom and justice for the negro people," he said.

The riot at Peckskill erupted at about 7.30 p.m. last night after 500-600 young veterans staged an anti-Communist demonstration at the Peckskill Grounds where 150 persons, mostly negroes, had gathered to hear Robeson sing.

POWERFUL ONE PERCENT While Robeson held a press conference in New York, some 1,500 people gathered in a Westchester County estate close to the scene of last night's violence.

Robeson charged: "Every apparatus of government—executive, judicial and legislative—is being used to oppress people. This campaign is taking the form especially of all-out attack on negro people."

"We are dealing here with a very powerful section of one percent of American life that owns 60 percent of American wealth."

DEMANDS PROBE Robeson said he would ask Governor Dewey and the Department of Justice to investigate the American Legion and Veterans of Foreign Wars, two of the four veterans' organizations which staged the anti-Communist demonstration that exploded into a riot, and the Ku Klux Klan.

He added that the Justice Department should "find out from whom these legionnaires took their orders"—United Press.

MADAME SUN IN PEIPING San Francisco, Aug. 28.—The Communist Peiping Radio announced tonight that Madame Sun Yat-sen, widow of the founder of the Chinese Republic, and sister-in-law of Generalissimo Chiang Kai-shek, had arrived today in Peiping from Shanghai, and was greeted by Mao Tse-tung, Communist Chairman, and other leading Chinese Communists.—Reuter.

POCKET CARTOON by OSBERT LANCASTER



"Cheer up, Willy darling, by this time next year someone's sure to have bred a wingless grouse."

Non-Dollar Food Sources

Forfar, Scotland, Aug. 28.—The Food Minister, Mr. John Strachey, told a Labour rally here today that Britain could maintain her food supply, other than wheat, from non-dollar sources.

She was at present obtaining only 12 percent of her food from dollar areas and nine percent of that was wheat, he said.—Reuter.

STAR

17 Hankow Road, Kowloon. FINAL SHOWING 2.30, 5.10, 7.20 & 9.30 p.m.

ON HOW THEY LOVE ON M-G-M'S CINE-TECHNICOLOR MUSICAL

LUXURY LINER

— BRENT POWELL — MELCHIOR GIFFORD KOSCHETZ COBAT —

TO-MORROW "TO THE ENDS OF THE EARTH"

Starring Dick Powell, Signe Hasso, Maylia (Chinese Star)

QUEEN'S ALHAMBRA

THE THREE MUSKETEERS

Color by TECHNICOLOR

★ LANA TURNER ★ ★ GENE KELLY ★ ★ JUNE ALLYSON ★ ★ VAN HEFLIN ★ ★ ANGELA LANSBURY ★

GRAND OPENING ON SEPT. 1ST BOOKINGS NOW OPEN AT QUEEN'S

Additional collecting centres:—Hongkong Cricket Club, South China Morning Post, China Mail Office, Lower Peak Tramway Office

Books, papers and magazines for distribution to service camps in the New Territories.

Please communicate with MRS HOLMES-BROWN, 2 Tai Hang Road, MR K. C. WONG, Room 606, Bank of East Asia.

WE WILL ARRANGE TO COLLECT

Additional collecting centres:—Hongkong Cricket Club, South China Morning Post, China Mail Office, Lower Peak Tramway Office

SHOWING TO-DAY AT 2.30, 5.15, 7.20 & 9.30 P.M.

PERHAPS THE GREATEST OF ALL CRIME STORIES! Based on the revelations of Frank J. Wilson, Chief of the U.S. SECRET SERVICE, INC.

GLINN FORD THE UNDERCOVER MAN

COMING: "THE THREE MUSKETEERS"

Printed and published by WING LICK, GUNNAM, for and on behalf of South China Morning Post Limited at 3 Wyndham Street, City of Victoria, in the Colony of Hongkong.

HONGKONG TELEGRAPH

1-3 Wyndham Street, Hongkong. Published daily (afternoon). Price, 10 cents per edition. Subscription: \$2.00 per month. Postage: China and Macao, \$1.50 per month; U.K. and other countries, \$1.50 per month. News contributions, always welcome, should be addressed to the Editor, business communications and advertisements to the General Manager. Telephone: 26015, 26016, 26017.

CLASSIFIED ADVERTISEMENTS

20 WORDS \$3.00 for 1 DAY PREPAID

ADDITIONAL INSERTIONS \$1.50 PER DAY. 10 cents PER WORD OVER 20.

Births, Deaths, Marriages, Personal \$3.00 per insertion not exceeding 20 words. 25 cents each additional word.

ALTERNATE INSERTIONS 10% EXTRA. IF NOT PREPAID A BOOKING FEE OF 50 CENTS IS CHARGED.

Names and addresses should accompany Advertisements, not necessarily for publication, but to ensure that replies are received by the person for whom they are intended.

We will forward replies to the stated address if the advertiser desires.

All advertisers purporting to loan money must publish their names and addresses in the advertisements.

If the wants of advertisers are quickly met and they do not desire any further replies forwarded, we shall be glad to be notified promptly to that effect when a suitable acknowledgment will be inserted free of charge.

FOR SALE YE OLDE MILL, A distinctive hand made stationery in each sheet, 25 envelopes, \$2.50 per box from South China Morning Post.

WEIGHTS AND MEASUREMENTS of Cargo exported from Hongkong and South China, compiled by the Swire Messengers, \$1.50 from the South China Morning Post.

H.K. Government Import and Export Licenses, Form 1, \$1.50 from the South China Morning Post.

ON SALE "Food and Flowers" No. 1 by Dr. G. A. C. Herdick. Over thirty illustrations of local flowers and fruits. Price six dollars obtainable at "S. C. M. Post."

ATMOSPHERIC Writing Pads, 25 Scribbles, 25 cents, 25, 50 cents and \$1. "S. C. M. Post."

OFFICE STATIONERY, Letter Heads, Memoranda, Forms, Visiting Cards, Envelopes etc. Orders now taken. "S. C. M. Post."

CLASSIFIED ADVERTISEMENTS MAY BE BOOKED AT THE EVERGREEN STORE CORNER OF NATHAN AND JORDAN ROADS, KOWLOON.

CASTLETON FINE STATIONERY. Three pleasing shades in boxes of 25 envelopes, 25 sheets of drawing paper, \$1.00 per box, obtainable at "S. C. M. Post."

ON SALE: "Vegetable Cultivation in Hongkong" by Dr. G. A. C. Herdick. Over 200 pages, 15 drawings. Price \$12. Obtainable at "S. C. M. Post."

WILL FORMS, Power of Attorney Forms, Tenancy Agreements, etc. on sale at "S. C. M. Post, Ltd."

THE "POST" Typoform Map, Unmounted Mounted \$1. "S. C. M. Post, Ltd."

THE COMPANIES ORDINANCE 1932 Annual Return Forms now on sale at "S. C. M. Post, Ltd."

TIOSES MAGAZINES you wish to have will look better and last longer neatly bound. We specialise in bookbinding. "S. C. M. Post, Ltd."

PRESS PHOTOGRAPHS

Copies of photographs taken by the South China Morning Post and Hong Kong Telegraph Staff Photographers

are on view in the Morning Post Building.

ORDERS BOOKED.

NOTICE TO ADVERTISERS

Advertisers are requested to note that not less than 24 hours notice prior to the day of publication should be given for all commercial display advertisements, change of copy etc.

Notice and classified advertisements will be accepted up to 10 a.m. and urgent notices until noon on day of issue. Saturdays not later than 0930.

Printed and published by WING LICK, GUNNAM, for and on behalf of South China Morning Post Limited at 3 Wyndham Street, City of Victoria, in the Colony of Hongkong.



"Well, you finally got that raise, eh?"